

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listing, of claims in the application:

**Listing of Claims:**

Claims 1-27 (canceled).

28. (currently amended) A method of making a frozen concentrated liquid whole egg, the method comprising:

preheating the liquid whole egg to a temperature of at least 100°F to provide a preheated liquid whole egg;

passing a film of the preheated liquid whole egg over the surface of a plate evaporator in more than one heating stage to heat the liquid whole egg for a time and temperature which are effective for removing water from the liquid whole egg such that the egg will have from about 33% to about 49 weight percent solids, from about 51 to about 67 weight percent water, and a viscosity at about 40°F of from about 1,000 to about 5,000 cps to provide a non-coagulated concentrated liquid whole egg, each heating stage heating the egg to a temperature that is higher than the previous heating stage;

pasteurizing the concentrated liquid whole egg for a time and temperature effective for providing a pasteurized concentrated liquid whole egg with less than about 1000 plate count per gram of concentrated egg, less than about 10 E. coli and coliforms per gram of concentrated egg, negative salmonellae and negative listeria; and

freezing the pasteurized concentrated liquid whole egg to provide a frozen concentrated liquid whole egg and wherein after thawing the concentrated liquid whole egg product has less than about 1000 plate count per gram of concentrated egg, less than about 10 E. coli and coliforms per gram of concentrated egg, negative salmonellae and negative listeria.

29. (currently amended) The method as recited in claim 28, wherein after preheating the preheated liquid whole egg is heated for a total of about 24 to about 30 seconds at to a

temperature of not more than about 130°F. by passing the liquid egg through a plate heat evaporator more than one time.

30. (previously presented) The method as recited in claim 28, wherein the concentrated liquid whole egg is frozen at a temperature of from about -10°F to about 10°F to provide the frozen concentrated liquid whole egg.

31. (cancel)

32. (previously presented) The method as recited in claims 28, 29, or 30, wherein the egg is pre-heated to a temperature of at least 130°F before the egg is passed through the plate heat evaporator.

Claims 33-40 (cancel).

41. (currently amended) A method of making a concentrated liquid whole egg, the method comprising:

~~pasteurizing liquid whole egg in either concentrated or non-concentrated form to provide a liquid egg having has less than about 1000 plate count per gram of liquid egg, less than about 10 E. coli and coliforms per gram of liquid egg, negative salmonellae and negative listeria;~~

preheating the liquid egg before or after pasteurization to a temperature of at least 100°F to provide a preheated liquid egg;

evaporating water from the preheated liquid whole egg by passing a film of the preheated liquid whole egg over a heated surface to heat the liquid whole egg for a time and temperature which are effective for removing water from the liquid whole egg to provide a non-coagulated concentrated egg such that the concentrated egg will have from about from about 33% to about 49 weight percent solids, from about 51 to about 67 weight percent

water, the temperature difference between the egg and heated surface not more than 6°F, the water in the preheated liquid whole egg being evaporated in more than one stage of heating, each stage resulting in a concentrated egg with an increased solids content; and ;

pasteurizing the concentrated liquid whole egg to provide a pasteurized concentrated liquid whole egg having less than about 1000 plate count per gram of concentrated egg, less than about 10 E. coli and coliforms per gram of concentrated egg, negative salmonellae and negative listeria.-

42. (previously presented) The method as recited in claim 41 wherein the heated surface in each stage has a temperature of from 105° to 130°F.

43. (previously presented) The method as recited in claim 42 wherein each stage is from 8 to 10 seconds.

44. (previously presented) The method as recited in claim 41 wherein water is removed from the preheated liquid whole egg for a time and temperature to provide the concentrated egg with a viscosity at about 40°F of from 1000 to 5000 cps.

45. (previously presented) The method as recited in claim 42 wherein water is removed from the preheated liquid whole egg for a time and temperature to provide the concentrated egg with a viscosity at about 40°F of from 1000 to 5000 cps.

46. (previously presented) The method as recited in claim 43 wherein water is removed from the preheated liquid whole egg for a time and temperature to provide the concentrated egg with a viscosity at about 40°F of from 1000 to 5000 cps.

47. (currently amended) A method of making a concentrated liquid whole egg, the method comprising:

preheating liquid whole egg to a temperature of at least 100°F to provide a preheated liquid whole egg;

evaporating water from the preheated liquid whole egg by passing a film of the preheated liquid whole egg over a heated surface to heat the liquid whole egg for a time and temperature which are effective for removing water from the liquid whole egg to provide a non-coagulated concentrated egg having a mean particle size from about 2.75 to about 11 microns such that the concentrated egg will have from about 33% to about 49 weight percent solids, from about 51 to about 67 weight percent water, and a viscosity at about 40°F of from 1,000 to 5,000 cps to provide a concentrated liquid egg, the temperature difference between the egg and heated surface not more than 6°F, the water in the preheated liquid whole egg being evaporated in more than one stage of heating, each heating stage resulting in a concentrated egg with an increased solids content, and each heating stage heating the egg to a temperature that is higher than the previous heating stage ; and pasteurizing the concentrated liquid whole egg to provide a concentrated liquid whole egg having less than about 1000 plate count per gram of concentrated egg, less than about 10 E. coli and coliforms per gram of concentrated egg, negative salmonellae and negative listeria.;

48. (previously presented) The method as recited in claim 47 wherein the heated surface in each stage has a temperature of from 105° to 130°F.

49. (previously presented) The method as recited in claim 48 wherein each stage is from 8 to 10 seconds.

50. (previously presented) A product made by the method of claim 41.

51. (previously presented) A product made by the method of claim 47.

52. (new) The method of claim 41 wherein the non-coagulated concentrated liquid whole egg has a mean particle size from about 2.75 to about 11 microns.

53. (new) The method as recited in claim 47, wherein after preheating the preheated liquid whole egg is heated for a total of about 24 to about 30 seconds at to a temperature of not more than about 130°F. by passing the liquid egg through a plate heat evaporator more than one time.

54. (new) A method of making a frozen concentrated liquid whole egg, the method comprising:

preheating the liquid whole egg to a temperature of at least 100°F to provide a preheated liquid whole egg;

heating the preheated liquid egg for a time and temperature which are effective for not coagulating the egg and which are effective for removing water from the liquid whole egg such that the egg will be concentrated from about 1.5 to about 2.1 times to provide a non-coagulated concentrated liquid whole egg having a mean particle size of from 2.75 to 11 microns, the water in the preheated liquid whole egg being evaporated in more than one stage of heating, each stage resulting in a concentrated egg with increased solids content;

pasteurizing the concentrated liquid whole egg for a time and temperature effective for providing a pasteurized concentrated liquid whole egg with less than about 1000 plate count per gram of concentrated egg, less than about 10 E. coli and coliforms per gram of concentrated egg, negative salmonellae and negative listeria; and

freezing the pasteurized concentrated liquid whole egg to provide the frozen concentrate liquid whole egg, the frozen concentrated liquid whole egg having not more than about 67 weight percent water, from about 33% to about 49 weight percent solids and a viscosity at about 40°F after thawing of from about 1,000 to about 5000 cps.

55. (new) The method as recited in claim 54, wherein after preheating the preheated

liquid whole egg is heated for a total of about 24 to about 30 seconds ~~at~~ to a temperature of not more than about 130°F. by passing the liquid egg through a plate heat evaporator more than one time.

56. (new) The method as recited in claim 55 wherein the heated surface in each stage has a temperature of from 105° to 130°F.

57. (new) The method as recited in claim 56 wherein each stage is from 8 to 10 seconds.

58. (new) A method of making a frozen concentrated liquid whole egg, the method comprising:

preheating the liquid egg to a temperature of at least 100°F to provide a preheated liquid egg;

evaporating water from the preheated liquid whole egg by passing a film of the preheated liquid whole egg over a heated surface to heat the liquid whole egg for a time and temperature which are effective for removing water from the liquid whole egg to provide a non-coagulated concentrated egg having from about from about 33% to about 49 weight percent solids, from about 51 to about 67 weight percent water, the temperature difference between the egg and heated surface not more than 6°F, the water in the preheated liquid whole egg being evaporated in more than one heating stage, each heating stage resulting in a concentrated egg with an increased solids content, and each heating stage heating the egg to a temperature that is higher than the previous heating stage;

pasteurizing the concentrated liquid whole egg for a time and temperature effective for providing a pasteurized concentrated liquid whole egg; and

freezing the pasteurized concentrated liquid egg to provide the frozen concentrate liquid whole egg, the frozen concentrated liquid whole egg having not more than about 67 weight percent water, from about 33% to about 49 weight percent solids and a viscosity at

about 40°F after thawing of from about 1,000 to about 5000 cps.

59. (new) The method of claim 58 wherein the non-coagulated concentrated liquid whole egg has a mean particle size from about 2.75 to about 11 microns.

60. (new) The method as recited in claim 58 wherein the heated surface in each stage has a temperature of from 105° to 130°F.

61. (new) The method as recited in claim 60 wherein each stage is from 8 to 10 seconds.